

# Danmarks Bedste Bagt Tærte 2018

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## Lava

### Mørdej:

|       |               |  |
|-------|---------------|--|
| 250 g | Sugar         |  |
| 300 g | Butter        |  |
| 60 g  | Egg           |  |
| 360 g | Flour         |  |
| 140 g | Oatmeal       | 45 g gryn<br>og 95 g<br>vand koges<br>op |
| 80 g  | Linseeds      |  |
| 80 g  | Sunflowerseed |  |
| 15 g  | Baking powder |  |
| 22 g  | Vanillasugar  |  |

### Massarin mass:

|       |               |           |
|-------|---------------|-----------|
| 200 g | Butter        |           |
| 200 g | Bitter 00     | ( Odense) |
| 200 g | Egg           |           |
| 200 g | Sugar         |           |
| 30 g  | Flour         |           |
| 10 g  | Cacaopowder   |           |
| 15 g  | Lakridspulver |           |

### Raspberry gel:

|       |                 |  |
|-------|-----------------|--|
| 220 g | Raspberry purre |  |
| 10 g  | Lemon juice     |  |
| 25 g  | Glucose         |  |
| 12 g  | Trimoline       |  |
| 5 g   | Pektin          |  |
| 37 g  | Sugar           |  |

### Hovedopskrift:

|       |               |  |
|-------|---------------|--|
| 800 g | Massarinmass  |  |
| 400 g | Mørdej        |  |
| 200 g | Rapsberrys    |  |
| 100 g | Raspberry Gel |  |



**Pynt:**

Chocolate pynt

**Fremgangsmåde:****Mørdej:**

Mix all ingredients together on slow speed for ca. 6-7 minutes.

**Massarin mass:**

Mix bitter, sugar, lakrids and cacao together. Add the butter. Add eggs and in the rest add the flour.

**Raspberry gel:**

Blend sugar and pectin in a bowl. Boil up raspberry, lemon, glucose and trimoline. Add sugar blend and boil for 2 minutes. Pour to silicone mold and freeze

**Den færdige kage:**

Roll mørdej down to 3.5 mm. Pipe massarin mass in the bottom of the dough. Put raspberrys on top of the massarin and fill up with massarin mass. After bake put on the raspberry gel and chocolate decoration

Vægt: 1500 g

Udbytte: 2 stk.

**Tankerne bag det udviklede kage:**

My thoughts about this cake is to make some different. My mørdej is a bit special and the chocolate cake and raspberrys go very well together



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